

GASTROBACK®

Operating Instructions DESIGN HAND BLENDER ADVANCED PRO



Art.-Nr. 40975 Design Hand Blender Pro

Read all provided instructions before first use!
Model and attachments are subject to change!
For household use only!



Carefully read all provided instructions before you start running the appliance and pay attention to the warnings mentioned in these instructions.

Table of Contents

Knowing your Design Hand Blender Advanced Pro	21
Important safeguards	22
Safeguards for daily operation	22
Important safeguards for electrical appliances	24
Moving parts – risks of injuries to persons	24
Technical specifications	25
Operation	25
Before first use	25
Using the stainless steel blender	25
Using the stainless steel whisk	27
Using the mashed potatoes attachment	28
Using the chopper attachment	29
Care and cleaning	31
Storage	32
Notes for disposal	33
Information and service	33
Warranty	33

Dear Customer!

Congratulations! Your new Design Hand Blender Advanced Pro comes with some remarkable features for preparing your dishes.

The appliance is designed for mixing and stirring of liquid foods, and for pureeing and chopping of not very hard foods such as carrots, potatoes, meat and other. Your new Design Hand Blender Advanced Pro is perfectly suited for mixing drinks and milkshakes as well as preparing dips, sauces, soups, mayonnaise and baby food.

There is no need to fill the food in a special vessel, just use any suitable vessel you have at your disposal, for example, process soups and sauces directly in the cooking pot.

The chopper attachment processes nuts, herbs and spices for a delicious modern way of cooking.

The powerful 800 W motor handles the tasks in seconds. The stainless steel blades of the blender stick and chopper are very robust.

These instructions for use will inform you about the various functions and features, which make it easy to take pleasure in your new hand blender.

We hope that you will enjoy your new hand blender.

Your Gastroback GmbH



KNOWING YOUR DESIGN HAND BLENDER ADVANCED PRO

variable speed switch

speed continuously adjustable (scale 1-5)

LED bluelight start button

ON/OFF-button

release-buttons

for changing and removing accessories

chopper (500 ml) with non-slip lid

e.g. Parmesan cheese, chocolate shavings
(dishwasher safe)

mixing vessel (800 ml) with non-slip lid

perfect for preparing sauces, dips,
baby food, shakes or smoothies, suited
for storing in the fridge
(dishwasher safe)



ergonomic soft touch handle

for safe and comfortable application

motor housing

800 watt motor power

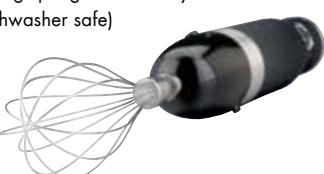
stainless steel blower

suitable for preparation of hot and
cold dishes, (dishwasher safe)



stainless steel whisk

for whipping cream, beating egg whites and
mixing sponges and ready mix deserts
(dishwasher safe)



mashed potatoes attachment

stainless steel (dishwasher safe)



IMPORTANT SAFEGUARDS

Carefully read all instructions before operating and save the instructions for future reference. **Do not** attempt to use this appliance for any other than the intended use, as described in these instructions. Any other use, especially misuse, can cause severe injury or damage by electric shock, fire or moving mechanical parts. **Never leave the appliance unattended when in operational mode.**

These instructions are an essential part of the appliance. Do not pass the appliance without this booklet to third parties.

Any operation, repair and technical maintenance of the appliance or any part of it other than described in these instructions may only be performed at an authorised service centre. Please contact your vendor.

Safeguards for daily operation

- The appliance is designed for normal household quantities. **Do not** operate or store the appliance outdoors or in damp or wet areas. Do not use the appliance on boats or moving vehicles.
- **Do not** attempt to operate the appliance using any parts or accessories not recommended by the manufacturer. **Do not** operate the appliance, when the appliance or any part of it is likely to be damaged, to avoid risk of fire, electric shock or any other damage or injury to persons. **Do not** attempt to open the motor housing or to repair the power cord. Check the entire appliance regularly for proper operation. The appliance is likely to be damaged if the appliance was subject to inadmissible strain (i.e. overheating, mechanical or electric shock) or if there are any cracks, excessively frayed parts, distortions or the gear stalls or sticks. In this case, immediately unplug the appliance and return the entire appliance (including all parts and accessories) to an authorised service centre for examination and repair.
- The appliance is suited for processing normal household quantities of food.

Note: The appliance is suited only for short-time operating. Use the appliance for no longer than 1 minute, and don't operate hard food for no longer than 10 seconds. If processing large quantities of food, regularly interrupt the operation and unplug the appliance for a few minutes, allow the motor to cool down.

- **Do not** leave the appliance unattended while it is plugged into the power outlet.
- Before use, always make sure that the appliance is properly and completely assembled (see >Operation<). **Do not** leave any food to dry on the surfaces of the appliance.
- Always ensure, that the appliance is assembled correctly before connecting the appliance to the mains power supply. Always handle the entire appliance and the tools with care and without violence.
- **Do not** lift, pull or carry the appliance by the accessories. To move or operate the appliance, always hold on to the motor housing.
- **Do not** touch the blades or the whisk while the appliance is connected to the power outlet. Do not hold any foreign objects into the blender, whisk or the chopper attachment while the appliance is connected to the power outlet.
- **Do not** use any fragile vessels with the appliance (i.e. fine drinking glasses or china). We recommend using medium-sized stainless steel or plastic vessels (such as the vessel

provided). During operation, ensure that the processing tool will not touch the interior of the vessel.

- Close supervision is necessary when the appliance is used near young children. **Do not** let young children play with any parts of the appliance or the packing. The appliance is **not** intended for use by children or infirm persons without supervision. Take care that no one pulls the appliance by the power cord, especially when young children are near. Place the appliance on a clean, dry and stable surface where it is protected from inadmissible strain (i.e. mechanical or electric shock, overheating, frost, moisture) and where young children cannot reach it.
- The blades are very sharp. Do not touch the blades. Always handle the blades with great care to avoid any injuries.
- Operate the appliance on a well accessible, stable, level, dry, and suitable large table or counter that is resistant against water, fat, and heat. If you are working with hot ingredients, pay attention not to hold the appliance (the motor block) directly into the hot steam to avoid condensation as far as possible. Do not place the appliance near the edge of the table or counter or on inclined or wet surfaces or where it can fall.
- Always release the ON-button, unplug the appliance, wait for the motor to reach standstill, before taking off or assembling any accessories, and placing the appliance on a suitable surface, where it cannot fall.
- Do not place the appliance or any part of it in a range, or on or near hot surfaces (e.g. burner, heater or oven).
- **Do not** immerse the motor housing or power cord in water or any other liquid. **Do not** pour or drip any liquids on the motor housing or power cord. When liquids are spilled on the motor housing, immediately unplug the appliance and dry the motor housing to avoid risk of electric shock or fire. **Do not** attempt to operate the appliance, when liquids are on or in the motor housing. With the appliance connected to the power supply, do not touch the appliance with wet hands or when the appliance is damp or wet or is touching wet surfaces. In this case **do not** touch the appliance but immediately unplug the power cord from the power supply and dry the appliance (see >Care and cleaning<).
- **Do not** clean the motor block, the power cord or the whisk holder in an automatic dishwasher!
- To avoid damage, do not use any abrasive cleaners, corrosive chemicals (i.e. disinfectants, bleach) or cleaning pads for operation or cleaning. **Do not** use any hard or sharp utensils for operation or cleaning.
- The appliance is intended for blending and mixing food. **Do not** use the appliance for any other purpose.
- **The appliance is not suited for chopping extremely hard food, such as nutmeg, coffee beans and grain.**
- Do not operate the appliance, when the appliance or any part of it is likely to be damaged, to avoid risk of fire, electric shock or any other injuries to persons and/or damage. The appliance or its parts are likely to be damaged, if the appliance has been subject to inadmissible strain (e.g. overheating, mechanical or electric shock), or if there are any cracks, excessively frayed or melted parts, or distortions, or if the appliance is not working properly. If one of these cases occur during operation, immediately unplug the appliance. Get in contact with an authorized service centre for examination and/or repair. Never ope-

rate the appliance with broken or crooked tools to avoid injuries through moving parts and overheating of the appliance.

- Always immediately unplug the appliance after use and before assembling or dismantling the appliance and its tools and before laying down the appliance.
- Before operation, always ensure that the appliance is assembled and connected completely and correctly according to the instructions in this booklet. Do not handle the appliance or any part of it with violence. Do not let remains of the food dry on the appliance and its tools.
- Do not hold your hands or any foreign objects (e.g. clothes, cooking utensils) on the appliance, with the appliance connected to the power supply.

Important Safeguards for all electrical appliances

- Ensure that the voltage rating of your mains power supply corresponds to the voltage requirements of the appliance (220/240 V, 50/60 Hz, AC). Always connect the appliance directly to a mains power supply wall socket with protective conductor (earth) connected properly. Do not use any multiple electrical adapters. The installation of a residual current safety switch with a maximum rated residual operating current of 30 mA in the supplying electrical circuit is strongly recommended. If in doubt, contact your local electrician for further information.
- In various foreign countries, the specifications for power supplies are subject to incompatible norms. Therefore it is possible that power supplies in foreign countries do not meet the requirements for safe operation of the appliance. Thus, before operating the appliance abroad, ensure that safe operation is possible.
- **Do not** leave the appliance unattended while connected to the power supply. Always release the ON- button and immediately unplug the appliance after operation and if it is not in use and before laying it down, cleaning and/or assembling or dismantling. Always grasp the plug to disconnect the appliance from the power outlet.
- The appliance is only suited for household use only.
- Always handle the power cord with care. **Do not** pull or strain the power cord. The power cord may never be knotted or squeezed. Do not let the power cord hang over the edge of the table or counter. Take care not to entangle in the power cord.
- Do not touch the appliance with wet hands to avoid risk of electric shock. Do not touch the appliance, when it is damp or wet and connected to the mains power supply. In this case, immediately unplug the appliance.

Moving parts – risks of injury to persons

- The blades are extremely sharp. **Do not** touch the blades with your hands or any other objects (hair, clothes, brushes, cooking utensils), when the appliance is connected to the power supply. Always handle the tools of the appliance with care and without violence to avoid injury to persons and damage. Always ensure, that the appliance is assembled correctly, before connecting the appliance to the mains power supply.
- Before switching on the appliance, always immerse the blender blade or the in the food, to avoid excessive splashing. Do not immerse the processing tool too deep (max. half height of the processing tool).

TECHNICAL SPECIFICATIONS

Model:	Art. No. 40974 Design Hand Blender Advanced Pro
Power supply:	220-240 V AC, 50/60 Hz
Maximum power consumption:	800 W
Length of power cord:	approx. 130 cm
Weight:	motor block: approx. 775 g stainless steel blender: approx. 200 g stainless steel whisk with holder: approx. 84 g mashed potatoes attachment: approx. 275 g mixing vessel: approx. 196 g chopper attachment (assembled): approx. 390 g
Dimensions:	motor block: approx. 50 x 210 mm (ø x H) stainless steel blender: approx. 65 x 220 mm (ø x H) stainless steel whisk with holder: approx. 60 x 240 mm (ø x H) mashed potatoes attachment: approx. 90 x 225 mm (ø x H) mixing vessel: approx. 105 x 210 mm (ø x H) chopper attachment (assembled): approx. 140 x 180 mm (ø x H)

OPERATION

Before First Use

WARNING: The blades are very sharp. Do not touch the blades. Always handle the tools by the shaft.

Remove all promotional materials and packaging from the appliance and its tools, but do not remove the rating label. Before first use and after a long period of storage, clean the appliance with a damp soft cloth and warm soapy water (see >Care and cleaning<).

Note: While pressing the ON-button the speed of the blade is adjustable with the variable speed switch.

Using the stainless steel blender

The hand blender is perfectly suited for preparing dips, sauces, soups, mayonnaise and baby food as well as for mixing and milkshakes.

WARNING: Always release the ON-button, wait until the motor stops and unplug the appliance before lifting the blending tool out of the food, laying down the appliance or assembling/dismantling the blending tool.

Before connecting the appliance to the mains power supply, always ensure that the appliance is assembled correctly, according to the following instructions. **Do not** touch the blades of the blending tool with your hands or any objects (i.e. hair, clothes, tissue), when it is mounted and the appliance is connected to the mains power supply. Before pressing the ON-button, immerse the processing tool in the food (up to the half of its height at most), to avoid excessive splashing and dripping of liquids onto the appliance.

1. Prepare your food and fill it into a sufficiently large and high-sided vessel (like the vessel provided).

WARNING: The provided vessel is not heat resistant. The max. temperature is 70 degrees. Let the boiling food cool down a little bit before starting to blend.

2. Ensure, that the appliance is unplugged.

3. Place the shaft of the stainless steel blender onto the motor block and press together until it snaps into place (see picture A). There may be no gap between the motor housing and the stainless steel blender. The blender shaft must be locked firmly and may not wobble (see picture B).

4. Immerse the stainless steel blender into the food. Choose the speed with the variable control switch. It is to be expected, that the food will splash during operation. When processing hot meals, do not hold the appliance in the rising steam to avoid condensation on the motor housing. Immediately wipe off condensate on the motor housing. The lower part of the stainless steel blender should be always covered with food to avoid splashing.

Note: Process food with a sufficient amount of liquid.

5. Connect the power plug to a suitable wall power outlet.

6. Hold on to the vessel with one hand and press the ON-button to start the motor. Slowly circle the blender during operation. Hold the hand blender upright in the mixing vessel during operation to avoid splashing (see picture C).

Caution: Do not use the appliance in continuous operation for more than 1 minute to avoid overheating. If processing large quantities of food, regularly interrupt the operation and unplug the appliance for a few minutes, allow the motor to cool down.

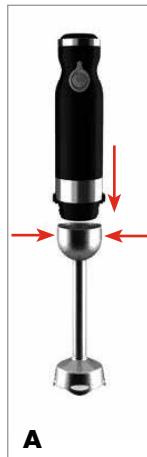
7. Blend your food to the desired quality but at least after 1 minute of continuous operation release the ON-button.

8. Wait until the motor stops, before you lift the blending tool out of the food.

9. Always unplug the appliance immediately after operation. Lay down the appliance on a stable, dry and clean surface, where it cannot fall.

WARNING: Always release the ON-button, wait until the motor stops completely and unplug the appliance before assembling or dismantling the blending tool.

10. Release the stainless steel blender form the motor block by pressing both release-buttons. Clean the appliance in accordance to the instructions in



A



B



C

chapter >Care and cleaning<. **Do not** leave any food to dry on the surface of the appliance.

Processing guide for the stainless steel blender

food	max. amount	max. operation	preparation
boiled potatoes	100 g	1 min.	2 cm
boiled onion	100 g	1 min.	2 cm
boiled carrots	100 g	1 min.	2 cm
lard	150 g	1 min.	/
egg	1	1 min.	/
vinegar	14 g	1 min.	

Using the stainless steel whisk

Use the whisk only for whipping cream, beating egg whites and mixing sponges and ready-mix desserts.

WARNING: Always release the ON-button, wait until the motor stops and unplug the appliance before lifting the whisk tool out of the food, laying down the appliance or assembling/dismantling the whisk tool.

Before connecting the appliance to the mains power supply, always ensure that the appliance is assembled correctly, according to the following instructions. **Do not** touch the whisk tool with your hands or any objects (i.e. hair, clothes, tissue), when it is mounted and the appliance is connected to the mains power supply. Before pressing the ON-button, immerse the processing tool in the food (up to the half of its height at most), to avoid excessive splashing and dripping of liquids onto the appliance.

1. Prepare your food and fill it into a sufficiently large and high-sided vessel (like the vessel provided).

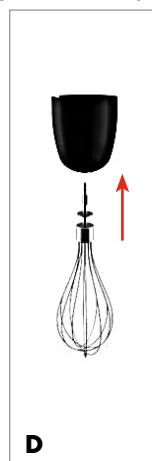
WARNING: The provided vessel is not heat resistant. The max. temperature is 70 degrees. Let the boiling food cool down a little bit before starting to blend. The whisk holder is not dishwasher safe!

2. Ensure, that the appliance is unplugged.

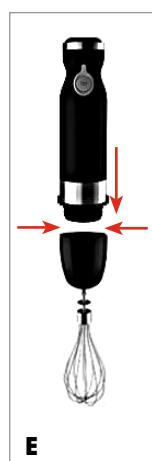
3. Place the shaft of the stainless steel whisk into the whisk holder (see picture D). Place the whisk holder onto the motor block and press together until it snaps into place (see picture E). There may be no gap between the motor housing and the stainless steel whisk. The whisk holder must be locked firmly and may not wobble.

4. Immerse the stainless steel whisk into the food. Choose the speed with the variable control switch. It is to be expected, that the food will splash during operation. When processing hot meals, **do not** hold the appliance in the rising steam to avoid condensation on the motor housing. Immediately wipe off condensate on the motor housing. The lower part of the stainless steel whisk should be always covered with food to avoid splashing.

5. Connect the power plug to a suitable wall power outlet.



D



E

6. Hold on to the vessel with one hand and press the ON-button to start the motor. Slowly circle the appliance during operation. Hold the appliance upright in the mixing vessel during operation to avoid splashing (see picture F).

CAUTION: Do not use the appliance with the stainless steel whisk in continuous operation for more than 2 minutes to avoid overheating. If processing large quantities of food, regularly interrupt the operation and unplug the appliance for a few minutes, allow the motor to cool down.

7. Blend your food to the desired quality but at least after 2 minutes of continuous operation release the ON-button.

8. Wait until the motor stops, before you lift the whisk out of the food.

9. Always unplug the appliance immediately after operation. Lay down the appliance on a stable, dry and clean surface, where it cannot fall.

WARNING: Always release the ON-button, wait until the motor stops completely and unplug the appliance before assembling or dismantling the tools.

10. Release the stainless steel whisk from the motor block by pressing both release-buttons. Clean the appliance in accordance to the instructions in chapter >Care and cleaning<. **Do not** leave any food to dry on the surface of the appliance.

Processing guide for the stainless steel whisk

food	max. amount	max. operation
Egg frost	2 or 4 eggs	2 min.

Using the mashed potatoes attachment

This attachment is perfect for preparing mashed potatoes. It also can be used for preparing carrot mash. Make sure to use cooked food.

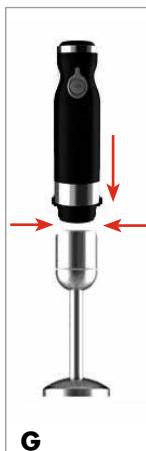
WARNING: Always release the ON-button, wait until the motor stops and unplug the appliance before lifting the mashed potatoes attachment out of the food, laying down the appliance or assembling/dismantling the mashed potatoes attachment.

Before connecting the appliance to the mains power supply, always ensure that the appliance is assembled correctly, according to the following instructions. **Do not** touch the whisk tool with your hands or any objects (i.e. hair, clothes, tissue), when it is mounted and the appliance is connected to the mains power supply. Before pressing the ON-button, immerse the processing tool in the food (up to the half of its height at most), to avoid excessive splashing and dripping of liquids onto the appliance.

1. Prepare your food and fill it into a sufficiently large and high-sided vessel (like the vessel provided).

WARNING: The provided vessel is not heat resistant. The max. temperature is 70 degrees. Let the boiling food cool down a little bit before starting to mash.

2. Ensure, that the appliance is unplugged.



3. Place the shaft of the mashed potatoes attachment into onto the motor block and press together until it snaps into place (see picture G). There may be no gap between the motor housing and the mashed potatoes attachment. The mashed potatoes attachment must be locked firmly and may not wobble (see picture H).

4. Immerse the mashed potatoes attachment into the food. Choose the speed with the variable control switch. It is to be expected, that the food will splash during operation. When processing hot meals, **do not** hold the appliance in the rising steam to avoid condensation on the motor housing. Immediately wipe off condensate on the motor housing. The lower part of the mashed potatoes attachment should be always covered with food to avoid splashing.

Note: Process food with a sufficient amount of liquid.

5. Connect the power plug to a suitable wall power outlet.

6. Hold on to the vessel with one hand and press the ON-button to start the motor. Slowly circle the appliance during operation. Hold the appliance upright in the mixing vessel during operation to avoid splashing (see picture I).

Caution: Do not use the appliance in continuous operation for more than 1 minute to avoid overheating. If processing large quantities of food, regularly interrupt the operation and unplug the appliance for a few minutes, allow the motor to cool down.

7. Blend your food to the desired quality but at least after 1 minutes of continuous operation release the ON-button.

8. Wait until the motor stops, before you lift the mashed potatoes attachment out of the food.

9. Always unplug the appliance immediately after operation. Lay down the appliance on a stable, dry and clean surface, where it cannot fall.

WARNING: Always release the ON-button, wait until the motor stops completely and unplug the appliance before assembling or dismantling the tools.

10. Release the mashed potatoes attachment form the motor block by pressing both release-buttons. Clean the appliance according to the instructions in chapter >Care and cleaning<. **Do not** leave any food to dry on the surface of the appliance.



H



I

Processing guide for the mashed potatoes attachment

food	max. amount	max. operation	preparation
boiled potatoes	500 g	30 sec.	2 cm
boiled carrots	500 g	30 sec.	2 cm

Using the chopper attachment

Chopper is perfectly suited for hard food, such as chopping meat, cheese, onion, herbs, garlic, carrots, walnuts, almonds, prunes etc.

Note: Don't chop extremely hard food, such as ice cubes, nutmeg, coffee beans and grains.

WARNING: Always release the ON-button, wait until the motor stops and unplug the appliance before opening the chopper and taking out the food, laying down the appliance or assembling/dismantling the min-chopper.

Before connecting the appliance to the mains power supply, always ensure that the appliance is assembled correctly, according to the following instructions. **Do not** touch the blade of the chopper with your hands or any objects (i.e. hair, clothes, tissue), when it is mounted and the appliance is connected to the mains power supply.

1. Prepare your food.

WARNING: The chopper vessel is not heat resistant. The max. temperature is 70 degrees. Let the boiling food cool down a little bit before filling it into the vessel.

2. Ensure, that the appliance is unplugged.

WARNING: The blade of the chopper is very sharp. Do not touch the blades. Always handle the tools by the shaft.

3. Place the blade of the chopper on the centre pin of the vessel (see picture J). Then turn it clockwise to lock it into place. Always place the chopper vessel on the non-slip-rubber base to avoid injuries.

4. Place the prepared food into the chopper and place the lid onto the vessel (see picture K). Fill the vessel only up to the 500 ml mark. Place the shaft of the chopper onto the motor block and press together until it snaps into place (see picture L, next page). There may be no gap between the motor housing and the chopper. The blender shaft must be locked firmly and may not wobble.

5. Choose the speed with the variable control switch.

6. Connect the power plug to a suitable wall power outlet.

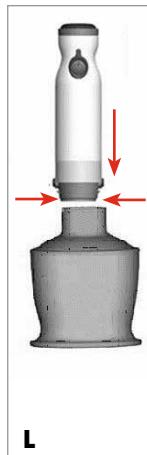
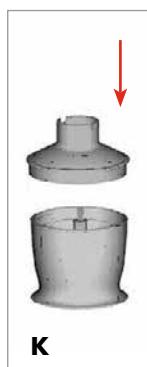
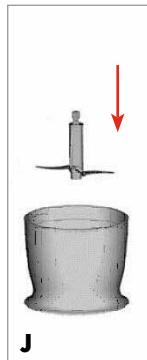
7. Hold on to the chopper vessel with one hand and press the ON-button to start the motor.

CAUTION: Do not use the appliance with the chopper attachment in continuous operation for more than 1 minute to avoid overheating. If processing large quantities of food, regularly interrupt the operation and unplug the appliance for a few minutes, allow the motor to cool down.

8. Chop your food to the desired quality, but at least after 1 minute of continuous operation release the ON-button.

9. Wait until the motor stops. Always unplug the appliance immediately after operation or before assembling/disassembling the tools. By pressing both release-buttons remove the motor block from the chopper attachment and place the motor block on a suitable surface, where it cannot fall.

WARNING: Always release the ON-button, wait until the motor stops completely and unplug the appliance before assembling or dismantling the tools.



10. Clean the appliance in accordance to the instructions in chapter >Care and cleaning<. **Do not** leave any food to dry on the surface of the appliance.

Processing guide for the chopper attachment:

food	max. amount	max. operation
meat	250 g	8 sec
herbs	50 g	8 sec
nuts	100 g	8 sec
cheese	100 g	5 sec
bread	80 g	5 sec
onions	150 g	8 sec
biscuits	150 g	6 sec
soft fruit	200 g	6 sec

CARE AND CLEANING

WARNING: To avoid injury to persons and damage, always release the ON-button, wait for the motor to stop completely and unplug the appliance immediately after operation and before laying down, dismantling or cleaning the appliance. With the appliance connected to the power supply, **do not** touch the assembled tool with your hands or any objects.

Note: The blades are very sharp. Do not touch the blades. Always handle the tools by the shaft.

DO NOT clean the motor block, the stainless steel blender, the whisk holder, the chopper lid or the power cord in an automatic dishwasher. Do not immerse these parts in any liquids or spill any liquids on it. Always wipe off spilled liquids immediately. Do not pour or drip any liquids on the motor housing or power cord. Do not place the appliance on wet or damp surfaces. When liquids are spilled on the motor housing, immediately unplug the appliance and dry the motor housing to avoid risk of electric shock or fire. Always handle with care and without violence.

CAUTION: **Do not** use abrasive cleaners, cleaning pads, corrosive chemicals (disinfectants, bleach) or any sharp or hard objects (i.e. metal scouring pads) for cleaning, for this could damage the surfaces.

Note: after processing very salty ingredients clean the appliance immediately to avoid stains and damage.

Carefully clean the appliance and the vessel with a damp sponge or cloth and warm soapy water. Soak stubborn residues on the processing tools in warm dish-water for ca. 10 minutes and then remove the residues with a soft washing brush.

1. Always release the ON-button, wait for the motor to stop completely and unplug the appliance from the power outlet before cleaning.

CAUTION: Always handle with care and without violence. To disassemble the processing tools, press both release-buttons to release the lock.

2. Remove the used tool by pressing with one hand both release-buttons and grasping the shaft of the used tool with the other hand. Then remove the processing tool. Clear the leftover food with a plastic or wooden spoon, pay attention not to scratch the vessel to avoid damage.

3. Clean the processing tools with a soft nylon washing brush and warm dish-water. Rinse the processing tools thoroughly under running water. Pay attention to the blades to avoid injuries. Soak stubborn residues in warm dish-water for ca. 10 minutes before cleaning.

When processing strongly coloured food, colour change may occur on the plastic parts of the appliance. Wipe these parts with vegetable oil before cleaning these. The vessel may turn milky and dull over time. This will not affect the functions of the appliance.

4. Wipe the motor block and power cord with a damp soft cloth. Take care not to spill or drip water or any other liquids on the motor housing.

5. Thoroughly dry the motor block and all parts of the appliance. Possibly leave the appliance to airdry before assembling the appliance. Pay attention that all parts are out of reach for children.

The stainless steel whisk (not the whisk holder), the blade for the chopper and the chopper (not the chopper lid), the mixing vessel and both non-slip-rubber bases can be cleaned in the dishwasher.

STORAGE

Always clean the appliance before storing (see >Care and cleaning<). Ensure to store the appliance where it is clean, dry and safe from frost, direct sunlight and inadmissible strain (mechanical or electric shock, heat, moisture) and where it is out of reach of young children. Place the appliance on a clean and stable surface, where it can not fall. Do not place any hard or heavy objects on the appliance. You may wind the power cord loosely around the motor housing.

To avoid touching the blades unintentionally, it is good advice to store the blade of the chopper in the chopper closed with the lid.

NOTES FOR DISPOSAL



Dispose of the appliance and packaging must be effected in accordance with the corresponding local regulations and requirements for electrical appliances and packaging. Please contact your local disposal company.

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being. When replacing old appliances with new once, the retailer is legally obligated to take back your old appliance for disposal at least for free of charge.

INFORMATION AND SERVICE

Please check www.gastroback.de for further information. For technical support, please contact Gastroback Customer Care Center by phone: +49 (0)4165/22 25-0 or e-mail: info@gastroback.de.

WARRANTY

We guarantee that all our products are free of defects at the time of purchase. Any demonstrable manufacturing or material defects will be to the exclusion of any further claim and within warranty limits of the law free of charge repaired or substituted. There is no warranty claim of the purchaser if the damage or defect of the appliance is caused by inappropriate treatment, over loading or installation mistakes. The warranty claim expires if there is any technical interference of a third party without an written agreement.

The purchaser has to present the sales slip in assertion-of-claim and has to bear all charges of costs and risk of the transport.

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